

ABSTRACT

It is a common concern among beverages to avoid or prevent off-flavors (unpleasant smells) from developing during a yeast-based fermentation step. The present invention relates to low-alcohol beverages produced through a fermentation stopping process and provides a method for producing fermented beverages with less off-flavor and with an excellent aroma.

The L-methionine concentration and the free amino nitrogen level (FAN level) in wort are adjusted to reduce the hydrogen sulfide concentration and the T-VDK concentration, thus enabling the production of fermented beverages with less off-flavor, i.e., sulfur and diacetyl smells.